

THE SOCIAL CORNER

IT ISN'T WHAT WE KNOW THAT COUNTS,
BUT WHAT WE DO.

SOCIAL CORNER POETRY.

A PRAYER FOR THE KITCHEN WALL.
May labor make me glad!
May I have eyes to see
Beauty in this plain room,
Where I am called to be.
The scent of clean blue smoke,
The old pans polished bright,
The kettle's chuckling light,
The red flames' lovely light,
May I have wit to take
The joy that round me lies,
Whether I brew or bake,
May labor make me wise.

My labor leaves me sweet,
When twilight folds the earth,
May I have grace to smile
And count the day's good worth
An old song in my soul
And quiet in my breast,
To welcome tranquility
The night's old gift of rest.
And gather beauty to face
Tomorrow's busy street,
Here in this humble place,
May labor bless my life!

Sent in by Doris.

ENOUGH FOR ALL.
A chimney pot and a cedar top,
'Tis enough to make me a song.
With a sky so blue, and a bird or two,
To help to swing it along.

I live in a rickety rookery roof.
In the oldest part of the town;
That there's beauty for all, there is ample
proof.

In the pot with its rich red brown
And the cedar top which Dame Fashion
forgot.

When she moved to a likelier shelter,
Should my weekly wage to a salary be
grown.

And I, too, for a shrine be bound,
I should go with regret from my rookery
roof.

In the oldest part of the town,
Through my rickety window the cedar top
Has soothed my soul to calm.

As by night and by day it has lavished
on me
Its subtle mysterious charm.

—Unidentified.
Sent in by Nabs.

MY OWN WORK.
Let me but do my work from day to day
In field or forest, at the desk or loom,
In roosting market place or tranquil room,
Let me but find it in my heart to say,
When vagrant wishes beckon me astray,
"This is my work; my blessing, not my doom."

Of all who live, I am the one by whom
This work can best be done in the right way.
Then shall I see it not too great nor small
To suit my spirit and to prove my goal.

Then shall I cheerfully greet the laboring
hours,
And cheerful turn, when the long shadows
fall.

At evening, to play and love and rest,
Because I know for my work is best.

—Henry van Dyke.
Sent in by PRIMROSE.

SOCIAL CORNER EVENTS.

Nov. 8.—Club No. 1 meets in
Franklin hall, Williamantic.

HOW TO PREVENT STOVE FROM
BURNING.

"Dear Editor and Social Corner Friends:
I enjoy very much reading the Social
Corner letters but have not written
many times myself, because I thought
others could write much more interesting
letters than I could, so I would rather
let them have the floor. But when I
saw the query from Diana about a rusty
stove, I thought that was something I
could answer from experience, so would
venture. The word "rust" which I am
using has been in use for more than
35 years and the pipe also, neither of
which show hardly any signs of rust.
This is my method of caring for it.
When taken down in the spring to be
set away for the summer I rub it all
over with melted tallow, using a rag,
and just enough lard to cover every spot
with a thin coating which hardens of course,
as it cools and forms a coating. The
pipe is treated in the same way, and
both are wrapped in several thicknesses
of newspaper (old Bulletins are useful
for that purpose), and tied to keep in
place, then put away. Kerosene will not
prevent rust, but is useful in removing
rust if it is not too deep. If deep, fine
sand paper or emery cloth will be neces-
sary to help remove it. It is much
easier to prevent than to remove it, be-
cause the scars will be left anyway if
deep.

I enjoy reading Diana's letters as well
as many others of the sisters.
Will not close with best wishes to all
the Cornettes and editor.
R. I.

FRAMED GINGER FUDGING.

Dear Editor of the Social Corner:
I had planned to attend the first meeting
at Franklin hall, but duty called me
otherwise. I have had a good many
good times there and hope to be with
you at the next meeting. I enjoy the
letters of the sisters telling of their long
trips to far and near. It is interesting
to learn of the new places. I have had
the pleasure of making a good many
trips to places I have never been before,
but the days are slowly coming when it
won't be so easy to take the long trips.
I do love the summer days, sunshine
and beauty all around.

An shining in a recipe of mine which
you may like.
Steamed Ginger Fudging: Cream one-
third cup butter, add gradually one-
half cup sugar and one egg well beat.
Mix and sift two and one-fourth
cups flour; three and one-half teaspoons
of baking powder, one-fourth teaspoon
of salt, and two teaspoons of ginger. Mix
with one cup of milk to the first mixture.
Turn into buttered mould, cover, and
bake two hours. Serve with sauce.
L. H. K.

CAREING FOR CATS.

Dear Cornettes: From what they have
written, I know that a number of sisters
are lovers of cats. It is always some-
thing to encounter a person who does
not like them, although I have seen those
who were actually afraid of them.
Cats are much company, even if they
are some cats. Too often they are ne-
glected instead of getting as much looking
after as other domestic animals. Too
often they are left to forage for their
own food, and often shelter! If I could
happen to be sympathetic, perhaps she
remembers that there is a "bit of some-
thing which the cat might like" but I
often this is the only attention which
they receive.

Of course, to overfeed a cat is just as
bad as underfeeding, and prevent it
from fulfilling its natural house function
—that of killing mice. Pussy ought, how-
ever, to have proper meals, and have
them regularly. Cats will not take
bread and milk, but can be induced to
take rice. Rice and milk forms a good
breakfast dish, and is not expensive; a
little meat or fish together with some
green food can be given in the middle of
the day. Pussy should always be made
to eat.

is no garden, and she cannot obtain grass.
Do not forget that pussy wants water as
well as milk; there ought to be a bowl
near her dish.
Long-haired cats find great difficulty
in keeping themselves clean, particularly
when changing coats, and are liable to
contract a disease known as "hair-balls"
if they swallow any of the hair. Every
day, if possible, brush the coat smooth
and silky. If a small quantity of sulphur
powder be rubbed into the coat occasion-
ally, it will help to keep the coat in good
condition, and also prevent pussy from
getting mange or skin diseases.

PUSSY WILLOW.

CRAZY QUILTS AND MEMORY CANES.
Dear Editor and Sisters: The Centen-
nial quilt of last week by Silver Luce
brought to me pleasant memories of my
childhood days. I was taught to do
patchwork as soon as I was old enough
to use a needle, and think it must have
been about 1876 that I placed a tumbler
under the quilt. I well remember a few
years later when the pastor of our church
married and the ladies of the Sewing society
placed an album on the quilt. Each lady
placed a block, any color she chose, and
her name on a white strip in the center.

Most readers of The Corner remember
the crazy quilts. I placed one about 30
years ago that had many old fashioned
pieces of silk and ribbon in it. That is
not in existence now but I have a crazy
quilt that was placed and given to me by
an aunt who was in the 30's.
I wonder if any of the sisters had a
memory cane? The idea was to ask
one's friends for pieces of ribbon, each
five-eighths of a yard in length and of
certain width. Tie them on a cane and
the greater the variety of colors, the
more attractive the cane when filled. I
thought myself more fortunate than the
other girls in having for my cane one
that was my grandfather's, with his
initials on a silver top.

With best wishes,
PRIMROSE.

SOME RECIPES.
Dear Sisters and Friends: Many I
know are fond of stuffed peppers. I have
recently learned a new way which others
may like to try.

Stuffed Peppers: Remove the seeds
from six large green or red peppers.
Cook three-fourths of a cup of topioca
in water until clear, add one chopped
onion, one tablespoon of chopped parsley,
two tablespoons of tomato catsup, one
beaten egg and one tablespoon of butter.
Fill the mixture into the pepper shells
and bake in a hot oven for one hour.
Dot with butter and bake until brown.
Serve hot.

Orange and Date Salad: Separate one
cup of dates, cover with boiling water
and cook for about three minutes. Drain,
and when dried in the oven, chop. Add
the dates and cut in halves lengthwise.
Add four large oranges and cut out the
sections of pulp. Arrange the orange
sections on a platter, pile the dates
in the center and surround with the
dates.

Oyster Fritters: Chop one pint of oys-
ters. Take one pint of milk, a little salt,
and pepper, one small teaspoon of baking
powder, and flour enough to make a thin
batter. Stir in the oysters, drop them
from a spoon in hot lard or butter and
fry a delicate brown.

MARY J.

MAKING PUMPKIN PIES.
Dear Sisters: We have once more
reached the delightful season of pumpkin
pies, and judging from what I've seen it
promises to be a very successful one. I
do not have to be used up at once but
can be kept for several months.

A pumpkin intended for pies should not
be too large, for the pie is not always
in the largest ones. First cut the
pumpkin into pieces with a large meat or
carving knife. You will find the work
less difficult if you cut the board on
which you cut the pumpkin and drive the
knife with the aid of a hatchet.

Are the pieces cut and the seeds in
squares. If you have head high and
pumpkin for pies, do so now. I
quickly cooks the heat and leaves it
perfectly dry, smooth and easy to mash. If
boiled it must be boiled down, then
drained. A watery pumpkin or stringy
one will not make a good pie.

When making pumpkin pies, always
use plenty of butter. Do not use just
enough cinnamon or spices to destroy the
pumpkin flavor, which many persons do
not like. After cooking, pumpkin pies
may be kept in a cool place for some
time, to await, as a New England au-
thority once explained, "the arrival of the
minister or other distinguished com-
pany."

Baked Pumpkins: To serve pumpkin in
nice brown slices, well buttered, is a deli-
cious dish. First wash well, then cut
in good-sized pieces and bake until thor-
oughly soft and brown. Serve very hot
in the shell.

Mashed Pumpkins as a Vegetable: After
washing the outside of the pumpkin, cut
it in a pan in the oven and bake it
an hour or longer, according to its size.
When done, cut a hole in the stem and
remove the seeds. Grind in a food mill
then peel off easily. It is richer and the
flavor is better than that of stewed
pumpkin. Serve with plenty of butter,
salt and pepper.

It is some time since I have written,
but before I lose my membership in The
Corner, or another seeks my penname, I
want to make my contribution. Kindest
regards to all.
CENTURY PLANT.

CIRCULAR FACE CLOTHES.

Dear Corner Sisters: How are the
mildewers these delightful autumn
days? From this neck of the woods it
looks like a busy season, but where are
the sisters who are so clever with the
needle and crochethook? I've looked in
vain for some new suggestions lately.

Circular face clothes are easy to make
and they are nice for presents. I am
sending directions for making two kinds.

Circular Face Cloth with Border:
Set up 28 stitches. Knit 6, thread over
knit two together, then knit two to-
gether, plain, leaving two stitches on the
needle. Turn and knit back to within
three stitches of the end, thread over,
knit two together, thread over, knit
one.

Slip one, knit 6, thread over, knit 2
together, then knit plain, leaving 4 on
needle. Knit back to within three of
end, thread over, knit one, thread over,
knit two together. Slip one, knit 7,
thread over, knit 3 together, knit two
together, slip one, knit 8, thread over,
knit back all the way. You should now
have 48 stitches on your needle. Knit
back all the way. You should now have
38 stitches on your needle. Each
time "repeat" border pattern, each
time leaving two more stitches on the
needle until you have made four points
in the border. In the fourth point,
bind one, knit two, bind one, knit one,
bind one, knit 8, thread over, knit two
together, you keep on and make the
holes between the divisions by knitting
one, thread over, knit two together,
thread over, knit two together, and so
on to the end of the needle—then there
will be one stitch left, which you knit.
Then knit back all the way. You
should now have 38 stitches on the nee-
dle. This finishes the first division. Re-
peat until you have made 12 divisions.

then draw up center with cotton so
there will be no hole.

Another Circular Face Cloth: Cast
on 30 stitches, or any number divisible
by three. Knit across plain. Turn, slip
first stitch (always at this end of the
needle, not at other). Knit 26, leaving
six stitches. Turn and knit, leaving
six stitches. Knit back plain. Continue
in this way till you have used up
stitches, then knit across plain, knit
back, turn and repeat from the begin-
ning. Eighteen sections to a face cloth
are the usual number of this method.
Best wishes.
TESS.

AGAINST THE RAINY DAY.

Dear Corner Friends: It is often that
we hear others admiring the happy-go-
lucky person, those who are care free
and make no preparations till necessity
arises. Yet there is such a thing as be-
ing too happy go lucky.

A Mexican poem and his family, so
the story runs, huddled in their shack
during a storm when the rain was
pouring through many leaks in the
roof.

"Why don't you mend your roof?" the
peon was asked.
"Can't; it's raining too hard," was
his answer.

"But why didn't you mend it before
the rainy season?"
"Didn't leak when it wasn't raining,"
he replied.

Maybe it would be a good plan for us
to examine our roofs! It might be that
we'd find many potential leaks. It's
surely comfortable, for a time, to live
in the present and to forget all else. But
the trouble is it doesn't stay comfort-
able.

Some of us are overanxious for the
future. Others of us are ever on the
watch-out for troubles that never ac-
tually arrive. But these are no more foolish
than those of us who refuse to think of
tomorrow at all and go blithely on in
a fool's paradise.

For tomorrow has a way of succeed-
ing today whether or not we will. And
tomorrow must be reckoned on. Our to-
day is apt to determine our tomorrows,
but they don't always. Life has so many
surprises for us. If we're not prepared
for the worse luck.

It's hard in the sunny days to re-
member that rain is bound to come. The
modern way is to chance the showers,
maybe some one else can lend us an
umbrella. But we're not always lucky
enough to find an overstocked friend
at the right minute. It's much better
to have our own umbrella in reserve.
Isn't it?

Yours for the Corner.
S. E. D.

SOME TESTED RECIPES.

Dear Social Corner Sisters: Try this
cake for Thanksgiving. It is a cheap
and good pork cake.

Pork Cake: Two cups of finely chop-
ped clear fat pork, one and one-half
cups boiling water, one cup seeded rais-
ins, one cup currants, one cup molasses,
six cups flour, one teaspoon
soda, one tablespoon cinnamon, one ta-
blespoon cloves. Pour mixture into
over the pork and let it stand until
cool. Then add sugar, molasses and
fruit. Mix flour with soda and spices
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